

# eloma

## PRODUCT GUIDE



[www.eloma.com](http://www.eloma.com)





**The Eloma aim is simple** - to provide customers with innovative products that are designed to meet the ever-changing requirements of the marketplace.

This philosophy is evident throughout Eloma's history. A continuous programme of improvement has been operated in accordance with the global standard of quality management that is EN ISO 9001.

One of the global giants of combination oven technology, the Eloma manufacturing facilities are located in Maisach and near Dresden in Germany. The company has evolved over the past 30 years, continually delivering excellent results for clients the world over.

As a sister company to Eloma, Falcon are able to offer an oven to suit every type of operation. Details of these can be found in this guide, along with compatible Blast Chillers and Freezers from **Williams Refrigeration**.



**Genius T** models are aimed at individuals who demand the ultimate in control, versatility and consistency of results. **Multimax B** ovens provide almost the same level of performance as Genius T whilst utilising a classic control system. And don't forget the **Joker**. A compact, all-round solution for any situation where space is limited.

These innovative products provide a wide range of options to the discerning foodservice organisation. This, coupled with **Falcon** and **Williams** expertise has combined to deliver the **Complete Catering Solution**.

# Uniquely Eloma



## Live-Steam System

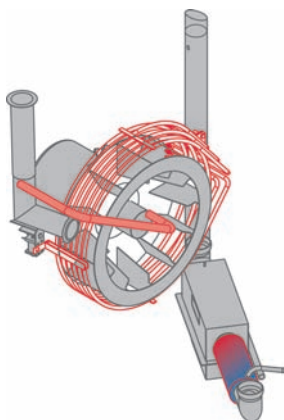
Live-steam production where required - in the cooking chamber. Steam at an instant, saving precious time and energy.

Save energy and water with the award-winning **MULTI-ECO SYSTEM** which offers up to 42% reduction in water usage and 16% in energy consumption when compared to similar products.

**How it works:** The cold water needed to produce steam is pre-heated in the heat exchanger by condensation that is drained off. This saves a considerable amount of energy.

Simultaneous cooling of condensation leads to low draw-off temperatures that further help to save water when vapour is being discharged. The most important "*subsidiary benefit*" of all is that the highly economical nature of this technology will save the operator money.

The autoclean automatic cleaning system is fully automated and integrated. Not only does it save time and money, it is hygienic and environmentally friendly! This feature is standard on all models except Joker where it is available as an option at time of order.



**autoClean**

Autoclean is standard on Multimax and Genius T models in the UK. For the rest of the world, this feature is an option.

## What is a Combination Oven?

A combination oven produces dry, hot air. This enables the caterer to roast, pot roast, bake and braise. However, this type of oven can also produce steam that allows food to be steamed from ambient to 100°C. Boiling, steaming, poaching and stewing are added to the cooking repertoire.

The ability to produce hot air and steam allows 8 of the 12 methods of cookery to be carried out by one appliance. It is this feature that makes a combination oven one of the most versatile pieces of equipment available to foodservice professionals.

As well as being able to cook food from raw, the combi-oven's steam injection can create a moist environment to regenerate chilled or frozen pre-cooked items.

Steam injection can also assist baking and roasting. Many pastry and yeast bakery items will rise further and have a lighter, crisper texture. The moist atmosphere makes roasted meats more succulent. Increasing yield and serving more portions to increase profit margins.

A combination oven will provide even cooking, better rise and improved colour. The internal fan allows a lower cooking temperature to be used. This makes it considerably more economical to run than a conventional oven.



## Why Choose A Combination Oven?



### **Versatility**

Each individual cooked food item is prepared using one of the twelve methods of cookery.

Some products are designed to perform one method but as was mentioned previously, a combination oven can provide 8 of those 12 styles.

This type of appliance will roast, pot-roast, bake, braise, boil, steam, poach and stew. Such versatility is not just confined to cooking:

Combination ovens can be used in diverse locations such as Schools, Nursing Homes, Garden Centres, Sports Arenas, Supermarkets, MoD Barracks, Motorway Service Stations, Restaurants and Hotels.

They can also cope with every strata of the catering service, à la carte, table d'hôte and functions.

### **Individual Bulk**

A combination oven will prepare small or large quantities of food to an equally high standard.

Be that one portion of duck breast in an à la carte restaurant to 150 portions for a function suite. Even heat distribution applies, regardless of load, to significantly reduce product waste.

As the number of covers served and menus in catering outlets vary, Eloma has a range of models to assist a chef's quest for perfection, whether providing for one or for hundreds of diners.





### Quality of Performance

Steam injection during roasting ensures better food to provide customers with a more succulent dining experience.

Improved yield on roast meat may present an opportunity to lower prices, thus perhaps encouraging increased custom.

Steam injection during baking ensures improved rise and lighter texture. The appearance and quality of combi-baked items may encourage repeat business from satisfied diners to increase turnover.

Eloma units allow greater temperature control than standard ovens to achieve greater menu flexibility.

For example:

**35°C** - proving bread and other yeast goods

**85°C** - poaching scallops

**100°C** - baking Pavlova

**145°C** - baking shortbread

**170°C** - roasting chickens

**195°C** - baking yorkshire puddings

It would take at least two, perhaps three individual units to match the flexibility of a combi-oven. This would not only be expensive in terms of outlay, it would also require increased kitchen space.

Now menus can be extended even further by using the unique **HOTSPOT!** oven plate.



The **HOTSPOT** is a 3 in 1 option to extend your menu when using an Eloma combi steamer.

No need to pre-heat! The non-stick surface shortens cooking time to save energy and reduce operating costs!

# Uniquely Eloma



## Why Choose An Eloma Combination Oven?

- Reduces water consumption by up to 42%
- Reduces energy usage by 16%
- Fast heat up and cool down times
- Automatic steam drain off
- Touch control operating interface
- Larger cooking chambers accommodate gastronorm containers and baking trays
- 67mm between supports plus an additional tray can be inserted to provide increased output
- Multi-functional display monitor
- Integrated autoclean system reduces labour and cost (Optional on Joker B & T models)
- A built-in condenser hood is also available to prevent steam from escaping into the kitchen
- Full range of compatible blast chillers available from Williams Refrigeration
- **HOTSPOT!** allows further menu extension



If space is a consideration then the **JOKER** provides the benefits of combination cooking within a much reduced footprint.



**Joker B**



**Joker T**

Unit Dimensions : 520mm (W) x 615mm (D) x 670mm\* (H)

Capacity : 6 x 2/3 gn Distance between trays : 67mm

Electrical Connection : Voltage : 400V 3N AC

Rating : 5.9kW \*\* Fuse rating : 3 x 16A

Water supply connection : 2 x 3/4" BSP

Water outlet : Ø40mm

Single phase versions of these models are available upon request with voltage 230V N AC, rating: 3.6kW and fuse rating: 1 x 16A.

Min. water pressure : 2 bar Max. water pressure : 6 bar

\* height does not include stand

\*\* a single phase 3.6kW model is also available, contact us for details.

### **Joker B Standard Features at a Glance**

- Multiple cooking modes
- M key for multifunction use - ΔT, LT, regeneration
- Classic control panel
- Combitronic
- Clima control (clima aktiv)
- Live steam system
- Manual humidification
- Automatic preheat and cool down of cooking chamber
- Multi-point core temperature probe
- Auto reverse fan
- 6 shelf cooking capacity
- Hand shower (Auto-return hose)

#### **Optional Extras**

- Auto clean
- HACCP data recording
- RS232 serial interface for data exchange

**Small in size...  
big on flexibility**



## Joker T Standard Features at a Glance

- 3 in 1 solution - fully automatic, semi-automatic and manual
- 5 start screens
- Combi cooking
- Control panel with sensors and TFT colour monitor
- Clima control
- Live steam system
- Manual humidification
- Automatic preheat and cool down of cooking chamber
- Multi-point core temperature probe
- Auto reverse fan
- 6 shelf cooking capacity
- Hand shower

### Optional Extras

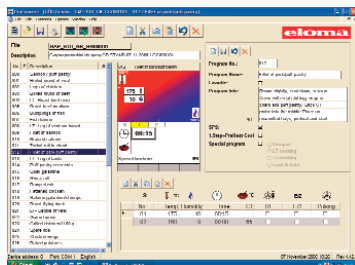
- Auto clean
- HACCP data recording
- RS232 serial interface for data exchange

The Joker T control panel is simple to use and conceals the ultimate in high-tech engineering:

Program memory: add the personal touch to the cooking process. 300 memory items, each with up to 20 cooking steps is a feature of Steptronic.

*i. e. - You can quickly sear or steam, then gently cook in a mildly humid atmosphere, and brown for a crispy finish - all in a single program. This can be called up time after time and guarantees consistent quality.*

Climatic is a feature which controls the cooking chamber climate to perfection. Sensors continually measure temperature and moisture levels. This actively influences chamber humidity to ensure perfect cooking results time and again.



**Multimax B** models support a classic control system which combines digital displays with functional knobs. Cooking programs can be accessed quickly and reliably. Clima-Aktiv, Combitronic, a multi-point core temperature measuring system and hand shower are supplied as standard.

**MB611 Multimax**

Unit Dimensions :  
925mm (W) x 805mm (D)  
x 840mm\* (H)  
Capacity : 6 x 1/1 gn + 1  
Distance between  
trays : 67mm

*\* height does not include stand*

Electrical Connection : Voltage : 400V 3N AC

Rating : 11kW Weight: 130kg

Fuse rating : 3 x 16A

Water supply connection : 2 x 3/4" BSP

Drain connection : Ø50mm

Min. water pressure : 2 bar Max. water pressure : 6 bar

**MB1011 Multimax**

Unit Dimensions :  
925mm (W) x 805mm (D)  
x 1120mm\* (H)  
Capacity : 10 x 1/1 gn + 1  
Distance between  
trays : 67mm

*\* height does not include stand*

Electrical Connection : Voltage : 400V 3N AC

Rating : 17kW Weight: 167kg

Fuse rating : 3 x 25A

Water supply connection : 2 x 3/4" BSP

Drain connection : Ø50mm

Min. water pressure : 2 bar Max. water pressure : 6 bar

**Gas Versions also available ►**

## The professional all-rounder!



### **MB2011 Multimax**

Unit Dimensions :  
1030mm (W) x 880mm (D)  
x 1930mm (H)  
Capacity : 20 x 1/1 gn + 1  
Distance between  
trays : 67mm

*\* height does not include stand*

Electrical Connection : Voltage : 400V 3N AC  
Rating : 45kW Weight: 295kg  
Fuse rating : 3 x 80A  
Water supply connection : 2 x 3/4" BSP  
Drain connection : Ø50mm  
Min. water pressure : 2 bar Max. water pressure : 6 bar



### **MB2021 Multimax**

Unit Dimensions :  
1310mm (W)  
x 1086mm (D)  
x 1925mm (H)  
Capacity :  
20 x 2/1 gn + 1  
40 x 1/1 gn  
Distance between  
trays : 67mm

*\* height does not include stand*

Electrical Connection : Voltage : 400V 3N AC  
Rating : 68kW Weight: 495kg  
Fuse rating : 3 x 100A  
Water supply connection : 2 x 3/4" BSP  
Drain connection : Ø50mm  
Min. water pressure : 2 bar Max. water pressure : 6 bar

### **Gas Models require 230V N AC/13A electrical connection**

**MB611 Multimax** - Gas rating: 12kW/Electrical rating: 1kW  
**MB1011 Multimax** - Gas rating: 20kW/Electrical rating: 1kW  
**MB2011 Multimax** - Gas rating: 40kW/Electrical rating: 1.8kW  
**MB2021 Multimax** - Gas rating: 70kW/Electrical rating: 2.2kW

Weights: <b>MB611:</b>	140kg	<b>MB1011:</b>	177kg
<b>MB2011:</b>	320kg	<b>MB2021:</b>	530kg

**Standard features:**

- Autoclean
- Hand shower
- Multi-point core temperature probe
- Four cooking modes = steaming/combi-steaming/convection/low temperature cooking
- 99 program storage
- Combitronic
- Manual humidification
- Climate control (clima aktiv)
- E/2 energy saving function \*
- 2 fan speeds
- Digital displays
- Interior illumination
- Grease filter
- Table top models with shelf runners
- Floor models with rack trolleys

\* *Not available on gas models*

**Optional Extra - Multi-Eco Hood KH2**

An integrated condensation hood is available for applications where climate control is essential. The system is unique because it does not intrude into the kitchen and requires minimal installation.

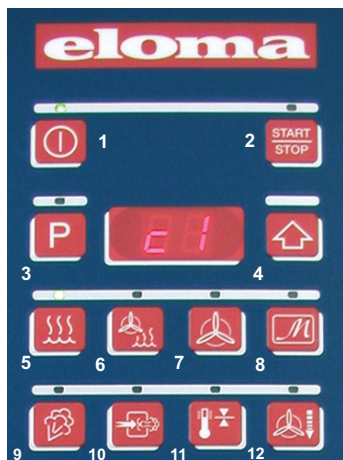
This feature of Multimax B and Genius T models is further enhanced when used in conjunction with the patented Steam Protection System.

On Genius T models, steam is extracted before the cooking process is completed.

Dimensions  
927mm (W)  
x 805mm (D)  
x 170mm (H)  
Weight: 32kg  
Noise intensity: 64dB (A)  
Supply: 180W 230V AC  
Fan level: 2  
Performance: 1300m<sup>3</sup>/h



**The professional  
all-rounder!**



#### Key Description

1. ON/OFF
2. START/STOP
3. PROGRAM
4. ARROW/SETTING
5. STEAMING
6. COMBI-COOKING
7. CONVECTION
8. MULTIFUNCTION
9. MANUAL HUMIDIFICATION
10. CLIMA-ACTIV
11. ACTIVE TEMP
12. REDUCED FAN SPEED \*



\* Electric Models Only



These versatile ovens offer the ultimate in simple control. The interactive monitor displays the most important features with **Red** indicating dry heat taking a smooth transition to **Blue** symbolizing humidity. This allows the cooking chamber climate to be set precisely how the operator requires.



#### **GET611 Genius Touch**

Unit Dimensions :

925mm (W)

x 805mm (D)

x 840mm\* (H)

Capacity : 6 x 1/1 gn + 1

Distance between

trays : 67mm

*\* height does not include stand*

Electrical Connection : Voltage : 400V 3N AC

Rating : 11kW

Fuse rating : 3 x 16A

Water supply connection : 2 x 3/4" BSP

Drain connection : Ø50mm

Weight : 130kg

Min. water pressure : 2 bar    Max. water pressure : 6 bar



#### **GET1011 Genius Touch**

Unit Dimensions :

925mm (W)

x 805mm (D)

x 1120mm\* (H)

Capacity : 10 x 1/1 gn + 1

Distance between

trays : 67mm

*\* height does not include stand*

Electrical Connection : Voltage : 400V 3N AC

Rating : 17kW    Weight: 130kg

Fuse rating : 3 x 25A

Water supply connection : 2 x 3/4" BSP

Drain connection : Ø50mm

Weight : 167kg

Min. water pressure : 2 bar    Max. water pressure : 6 bar

## Electric Models



### GET2011 Genius Touch

Unit Dimensions :  
1030mm (W)  
x 880mm (D)  
x 1930mm\* (H)  
Capacity : 20 x 1/1 gn + 1  
Distance between  
trays : 67mm

*\* height does not include stand*

Electrical Connection : Voltage : 400V 3N AC  
Rating : 45kW (Reduced heat output version: 34kW)  
Fuse rating : 3 x 80A (Red. heat output version: 3 x 50A)  
Water supply connection : 2 x 3/4" BSP  
Drain connection : Ø50mm  
Weight : 295kg  
Min. water pressure : 2 bar    Max. water pressure : 6 bar



### GET2021 Genius Touch

Unit Dimensions :  
1310mm (W)  
x 1086mm (D)  
x 1925mm\* (H)  
Capacity :  
20 x 2/1 gn  
40 x 1/1 gn  
Distance between  
trays : 67mm

*\* height does not include stand*

Electrical Connection : Voltage : 400V 3N AC  
Rating : 68kW (Reduced heat output version: 52kW)  
Fuse rating : 3 x 100A (Red. heat output version: 3 x 80A)  
Water supply connection : 2 x 3/4" BSP  
Drain connection : Ø50mm  
Weight : 495kg  
Min. water pressure : 2 bar    Max. water pressure : 6 bar



*easy to  
follow  
menu  
icons*



## Genius T Standard Features at a Glance

- 3 in 1 solution - fully automatic, semi-automatic and manual
  - 5 start screens
  - Combi cooking
  - Control panel with sensors and TFT colour monitor
  - Clima control
  - Live steam system
  - Manual humidification
  - Automatic preheat and cool down of cooking chamber
  - SPS = Steam protection system
  - e/2 energy saving function \*
  - 2 fan speeds \*
  - Multi-point core temperature probe
  - Auto reverse fan
  - 6 shelf cooking capacity
  - Hand shower
- \* not available on gas models

### Optional Extras

- Auto clean
- HACCP data recording
- RS232 serial interface for data exchange

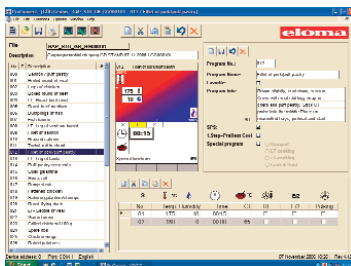
The control panel on **Genius T** models is simple to use and conceals the ultimate in high-tech engineering:



Program memory: add the personal touch to the cooking process. 300 memory items, each with up to 20 cooking steps is a feature of Steptronic.

*i. e. - You can quickly sear or steam, then gently cook in a mildly humid atmosphere, and brown for a crispy finish - all in a single program. This can be called up time after time and guarantees consistent quality.*

Climatic is a feature which controls the cooking chamber climate to perfection. Sensors continually measure temperature and moisture levels. This actively influences chamber humidity to ensure perfect cooking results time and again.





We also offer the choice of Gas **Genius T** models. These employ a rather unique system to provide increased energy efficiency by using forced air burners to mix optimal ratios of gas and air prior to combustion. This results in lower gas consumption and emission rates as well as improving performance.



#### **GGT611 Genius Touch**

Unit Dimensions :

925mm (W)

x 805mm (D)

x 840mm\* (H)

Capacity : 6 x 1/1 gn + 1

Distance between

trays : 67mm

*\* height does not include stand*

Electrical Connection : Voltage : 230V N AC

Rating : 1kW

Fuse rating : 13A

Water supply connection : 2 x 3/4" BSP

Drain connection : Ø50mm

Gas rating : 40,900 btu/hr (12kW)

Weight : 140kg

Min. water pressure : 2 bar    Max. water pressure : 6 bar



#### **GGT1011 Genius Touch**

Unit Dimensions :

925mm (W)

x 805mm (D)

x 1120mm\* (H)

Capacity : 10 x 1/1 gn + 1

Distance between

trays : 67mm

*\* height does not include stand*

Electrical Connection : Voltage : 230V N AC

Rating : 1kW

Fuse rating : 13A

Water supply connection : 2 x 3/4" BSP

Drain connection : Ø50mm

Gas rating : 68,200 btu/hr (20kW)

Weight : 177kg

Min. water pressure : 2 bar    Max. water pressure : 6 bar

**eloma**

## Gas Models

*Genius*  
**T**



### Genius T 2011

Unit Dimensions :

1030mm (W)

x 880mm (D)

x 1930mm\* (H)

Capacity : 20 x 1/1 gn + 1

Distance between

trays : 67mm

*\* height does not include stand*

Electrical Connection : Voltage : 230V N AC

Rating : 1.8kW

Fuse rating : 1 x 13A

Water supply connection : 2 x 3/4" BSP

Drain connection : Ø50mm

Gas rating : 136,400 btu/hr (40kW)

Weight: 320kg

Min. water pressure : 2 bar    Max. water pressure : 6 bar



### Genius T 2021

Unit Dimensions :

1310mm (W)

x 1086mm (D)

x 1925mm\* (H)

Capacity :

20 x 2/1 gn

40 x 1/1 gn

Distance between

trays : 67mm

*\* height does not include stand*

Electrical Connection : Voltage : 230V N AC

Rating : 2.2kW

Fuse rating : 1 x 13A

Water supply connection : 2 x 3/4" BSP

Drain connection : Ø50mm

Gas rating : 238,800 btu/hr (70kW)

Weight : 530kg

Min. water pressure : 2 bar    Max. water pressure : 6 bar

## Blast Chillers & Freezers



Williams Refrigeration offers an extensive range of high performance, cost effective Blast Chillers and Freezers to compliment your Eloma oven.

This flexible range includes 10 - 50kg reach-in cabinets and 90 - 320kg modular chambers. Blast chilling enables the caterer to take control of the cook chill process by eliminating the hazards of slow cooling, to ensure HACCP compliance, whilst meeting the latest stringent food safety legislation.

All models are designed to blast chill from +90°C to +3°C in under 90 minutes. Blast chiller freezer models are also designed to blast freeze from +90°C to -18°C in just 240 minutes. A choice of hard and soft chill or food probe controlled blast cycles offer flexibility whilst ensuring product quality maintaining texture, nutritional values and appearance.

Choose Williams Blast Chillers and Freezers for the simple solution to deliver food safety. With the unique, easy to operate WEB 1-2-3 control panel you are just 3 buttons away from total peace of mind.

For even greater control and simplified HACCP compliance, there is an optional printer module or the ultimate dedicated software package available for temperature and blast cycle monitoring and recording.



### **WBC10/WBCF10**

accommodates 10kg in  
3 x 1/1 gastronorm containers\*  
or 1/1 gastronorm shelves.  
Shipped on castors and includes  
1 core food temperature probe.

*Ideal for use with Joker models.*

*\* gn containers not included.*



#### **WBC20/WBCF20**

accommodates 20kg in  
6 x 1/1 gastronorm containers\*.

#### **WBC30/WBCF30**

accommodates 30kg in  
10 x 1/1 gastronorm containers\*.  
Shipped on castors and includes  
1 core food temperature probe.  
Model required is dependant on  
product load/type.

*Ideal for use with Genius T and  
Multimax B 611 models.*



#### **WBC30/WBCF30**

accommodates 30kg in  
10 x 1/1 gastronorm containers\*.

#### **WBC40/WBCF40**

accommodates 40kg in  
10 x 1/1 gastronorm containers\*.  
Shipped on castors and includes  
1 core food temperature probe.  
Model required is dependant on  
product load/type.

*Ideal for use with Genius T and  
Multimax B 1011 models.*



#### **WMBC90/WMBCF90\*\***

accommodates 90kg in  
20 x 2/1 or 40 x 1/1  
gastronorm containers  
on a 2/1 or 1/1gastronorm trolley\*.

#### **WMBC120/WMBCF120\*\***

accommodates 120kg in  
20 x 2/1 or 40 x 1/1  
gastronorm containers  
on a 2/1 or 1/1gastronorm trolley\*.  
Modular chamber with  
3 core food temperature probes.  
Model required is dependant  
on product load/type.

*Ideal for use with Genius T 2011  
gas and electric models.*

\* gn containers and trolleys  
not included.

\*\* modular range requires remote  
main condensing (not supplied)



#### **WMBF100\*\***

accommodates 90kg in  
20 x 2/1 or 40 x 1/1  
gastronorm containers  
on a 2/1 or 1/1 gastronorm trolley\*.  
Dedicated modular blast freezers  
cool from +90°C to -18°C in  
90 minutes. Modular chamber with  
3 core food temperature probes.  
*Ideal for use with Genius T 2011  
gas and electric models.*



#### **WMBC90C/WMBCF90C**

accommodates 90kg in  
20 x 2/1 gastronorm containers  
on a 1/1 or 2/1 combi oven trolley\*.

#### **WMBC120C/WMBCF120C\*\***

will accommodate 120kg in  
20 x 2/1 or 40 x 1/1  
gastronorm containers  
on a 1 x 2/1 combi oven trolley\*.  
Modular chamber with  
3 core food temperature probes.  
Model required is dependant  
on product load/type.

*Ideal for use with Genius 2021 gas  
and electric models.*

*\* gn containers and trolleys  
not included.*

*\*\* modular range requires remote  
main condensing (not supplied)*



**WMBC160C/WMBCF160C\*\***

accommodates 160kg in 20 x 1/1 or 2/1 gastronorm containers on a 1/1 or 2/1combi oven trolley\*.

**WMBC200C/WMBCF200C\*\***

accommodates 200kg in 20 x 1/1 or 2/1 gastronorm containers on a 1/1 or 2/1 combi oven trolley\*.

Modular chamber with 3 core food temperature probes.

*Ideal for use with Genius T 2021 gas and electric models.*



**WMBF100C** accommodates

100kg in 20 x 1/1 or 2/1

gastronorm containers on a

1/1 or 2/1 combi oven trolley\*.

Dedicated modular blast freezers

cool from +90°C to -18°C in

240 minutes.

Modular chamber with 3 core food temperature probes.

Model required is dependant on product load/type.

*Ideal for use with Genius T 2021 gas and electric models.*

\* gn containers and trolleys not included.

\*\* modular range requires remote main condensing (not supplied)



**WMBC240/WMBCF240\*\***

accommodates 240kg in 80 x 1/1 or 40 x 2/1 gastronorm containers on 2 x 2/1 gastronorm trolleys\*.

**WMBC320/WMBC320\*\***

accommodates 320kg in 80 x 1/1 or 40 x 2/1 gastronorm containers on 2 x 2/1 gastronorm trolleys\*.

**WMBC240C/WMBCF240C\*\***

accommodates 240kg in 80 x 1/1 or 40 x 2/1 gastronorm containers on 2 x 2/1 combi oven trolleys\*.

**WMBC320C/WMBC320C\*\***

accommodates 320kg on 80 x 1/1 or 40 x 2/1 gastronorm containers on 2 x 2/1 combi oven trolleys\*.

Modular chamber with 3 core food temperature probes.

Model required is dependant on product load/type.

*Ideal for use with Genius T 2011 or 2021 gas and electric models.*

*\* gn containers and trolleys not included.*

*\*\* modular range requires remote main condensing (not supplied)*

**For further information and full specification details on these models, please contact:**

**+44 (0) 1533 817 000**

**e: [sales@williams-refrigeration.co.uk](mailto:sales@williams-refrigeration.co.uk)**

**or visit [www.williams-refrigeration.com](http://www.williams-refrigeration.com)**

**Banquet/Function (32 covers)**

Begin regeneration approximately 10 minutes before serving. Serve immediately or cover with thermal blanket to keep food warm.

**Banquet Functions (64 covers)**

Begin first trolley load approximately 20 minutes before serving. Regenerate for approximately 10 minutes. Cover with thermal blanket to keep food warm whilst second trolley is regenerating.

Begin second trolley load approximately 10 minutes before serving. Serve immediately with first trolley load.

**Banquet Functions (96 covers)**

Begin first trolley load approximately 30 minutes before serving. Cover with thermal blanket.

Begin second trolley load approximately 20 minutes before serving. Cover with thermal blanket.

Begin third trolley load approximately 10 minutes before serving. Serve immediately with the other two trolleys.

*Please note - Plate trolleys are designed for 320mm diameter plates at a support distance of 67mm.*

Transportation trolleys for table top models are available for different combi set-up heights of 570mm and 850mm.

Plate trolley push-in frame and docking system is also required for table top models.

**Banqueting Notes**

Regeneration is dependant upon load, food type and portion size.

## Banqueting notes and accessories



Model/ Plate Capacity	No of servings	No of meals	No of plate trolleys	No of thermocovers	No of transport trolleys
MB611Multimax, GET611, GGT611 Genius Touch - 18 plates	1	18	1	1	1
	2	36	2	2	2
	3	54	3	3	3
MB1011 Multimax, GET1011, GGT1011 Genius Touch - 32 plates	2	64	2	2	2
	3	96	3	3	3
	4	128	4	4	4
MB2011 Multimax, GET2011, GGT2011 Genius Touch - 62 plates	1	124	2	2	
	2	186	3	3	
	3	248	4	4	
MB 2021 Multimax, GET2021, GGT2021 Genius Touch - 120 plates	2	240	2	2	
	3	360	3	3	
	4	480	4	4	



Rack Trolleys, Plate Trolleys and  
Thermal Insulation Hoods for Banquet systems.

Stands, racks and grids for all models - see  
individual product literature for full details.

**Combitronic**

*Combination of up to 5 cooking steps for Multimax B.*

**Steptronic**

*Intelligent combination of up to 20 cooking steps with special programs for Genius T and Joker T models only.*

**ClimaActiv**

*Active humidification/de-humidification for a dry cooking climate.*

**Live Steam**

*Fresh steam generated directly to cooking chamber.*

**Steam Protection System**

*Steam is automatically drawn out of cooking chamber.*

**LT Cooking**

*Low temperature cooking in a sensitive climate for tender and moist cooking results. Low weight loss.*

 **$\Delta$ T (Delta T) Cooking**

*Sensitive cooking with a constant temperature delta between core and chamber.*

**Multi-Point Probe**

*Multiple sensors across entire length of core probe sensor to compensate for incorrect probing.*

**Vario Steaming**

*Steaming with temperatures below boiling point e.g. poaching salmon.*

**Intensive Steaming**

*Steaming above boiling point- e.g. red pepper.*

**Combi-steaming**

*Combination of Convection and Steam - Convection with a lower humidity content.*

**Regenerating**

*Re-heating of pre-cooked food in a special climate to achieve fresh results. Used in banquet systems.*

**E/2 Function (Not available on Gas Models)**

*Reduced energy function which reduces connected load to switch off lower chamber of floor models (half load).*

**Pro-Connect**

*Software for communication, easy storage of cooking programs and documentation of HACCP Data.*

**Autoclean**

*Fully automatic, oven self-cleaning system delivers exact detergent dosing.*

## Eloma Model Feature

- 5 start screen options
- 9 menu groups (fully automatic/change of program possible while running)
- 9 cooking methods (semi-automatic)
- 9 modes of operation (manual)
- Combi cooking mode - prepare different programs with different cooking times
- Scout single-handed navigation control embedded in laminated glass panel
- TFT high resolution colour screen (available from April 2008)
- Live steam system - saves energy, no boiler to preheat, no stand-by heating
- Climatic monitor - perfect visual control of cooking climate
- Clima-activ - humidification/dehumidification of chamber
- Active dehumidification with supply air system
- Multi-Eco system: heat recovery
- 9 program on screen display at any one time. Display of recipes, etc.
- Additional shelf capacity (67mm between shelves)
- $\Delta T$  cooking
- LT cooking
- Activ preheat/cooldown provides desired temperature prior to loading
- Core temperature control
- Multi-point core temperature probe
- Plain text display - multi lingual user interface
- Manual humidification (specifically for baking)
- Multi-key operation  $\Delta T$ , LT, REG and E/2 (E/2 not on Joker models)
- Digital display: programs and core temperature (Programs MB only)
- Programmable
- 8 operations/99 programs
- 300 programs (favourite programs)
- Combitronic: cooking modes programmed in sequence
- Auto reverse fan (perfect cooking profile)
- E/2 energy - reduces energy consumption during peak times \*
- SPS (steam protection system)
- HACCP data recording and download
- HACCP on-screen display
- Autoclean: fully automatic, integrated cleaning system (no tablets)
- Hand shower (auto return)
- LH/RH door option
- Fully automatic/semi-automatic/manual usage
- Pro-connect - data input/output between pc and oven

\* not available on Gas Models

[www.eloma.com](http://www.eloma.com)

[www.falconfoodservice.com](http://www.falconfoodservice.com)



### Dimensions/Supply

<i>Model</i>	Width	Depth	Height	Supply
<i>Joker B &amp; T</i>	520mm	615mm	670mm	400V 3NAC
<i>MB/GT611 (G&amp;E)</i>	925mm	805mm	840mm	400V 3NAC
<i>MB/GT1011 (G&amp;E)</i>	925mm	805mm	1120mm	400V 3NAC
<i>MB/GT2011 (G&amp;E)</i>	1030mm	880mm	1930mm	400V 3NAC
<i>MB/GT2021 (G&amp;E)</i>	1310mm	1086mm	1925mm	400V 3NAC

### Weights/Oven Capacities

<i>Model</i>	Weight	Capacity
<i>Joker B &amp; T</i>	60kg	6 x 2/3gn
<i>MB/GT611 (E)</i>	130kg	6 x 1/1gn (6 + 1)
<i>MB/GT1011 (E)</i>	167kg	10 x 1/1gn (10 + 1)
<i>MB/GT2011 (E)</i>	295kg	20 x 1/1gn (20 + 1)
<i>MB/GT2021 (E)</i>	495kg	20 x 2/1gn or 40 x 1/1gn (20 + 1)
<i>MB/GT611 (G)</i>	140kg	6 x 1/1gn (6 + 1)
<i>MB/GT1011 (G)</i>	177kg	10 x 1/1gn (10 + 1)
<i>MB/GT2011 (G)</i>	320kg	20 x 1/1gn (20 + 1)
<i>MB/GT2021 (G)</i>	530kg	20 x 2/1gn or 40 x 1/1gn (20 + 1)

### Electrical/Gas Ratings

<i>Model</i>	Rating
<i>Joker B</i>	5.9kW
<i>Joker T</i>	5.9kW
<i>MB/GT611 (E)</i>	11kW
<i>MB/GT1011 (E)</i>	17kW
<i>MB/GT2011 (E)</i>	45kW
<i>MB/GT2021 (E)</i>	68kW
<i>MB/GT611 (G)</i>	40,900 btu/hr
<i>MB/GT1011 (G)</i>	68,200 btu/hr
<i>MB/GT2011 (G)</i>	136,400 btu/hr
<i>MB/GT2021 (G)</i>	238,800 btu/hr

G = Gas    E= Electric

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Falcon is part of the AFE GROUP. The business comprises some of the world's leading foodservice and bakery companies which include Williams Refrigeration, Victory Refrigeration, Belshaw and Adamatic.

The sustained growth of Falcon is built soundly upon a reputation for producing high specification, affordable units. Our company portfolio includes ranges, chargrills and the award-winning Infinity Fryer.

AFE Group success lies in an inherent commitment in working with customers to understand the key issues that affect their business. Changes in general legislation, health & safety and energy efficiency are at the forefront of product development.





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**E0208**

Falcon reserve the right to modify the design, materials and finish in accordance with its progressive development policy.



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